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to be poured to the depth of about one-eighth of an inch into an earthenware plate, or a glass dish, and is to be exposed to a constant current of air, by placing it on the inner sill of a window, and raising the sash about an inch. The constant current of air thus produced, occasions the rapid evaporation of the watery parts, and there remains a soft extract, retaining the colour, odour, and medical properties of the recent plant, with less alteration than by any other method. If the sun shines, a blind should be hung before the window, as vegetable juices are speedily changed by the action of solar light. The consistence given to the extract is entirely optional, but those that are rather hard will keep better than those that are soft.

The method is not adapted to a manufactory on a large scale; but any individual practitioner may, without much trouble or expense, prepare in this way, for his own use, extracts far superior, in active properties, to those that are usually met with.

## V.—PREPARING LIME-JUICE.

*The* THANKS *of the Society were presented to* CAPTAIN BAGNOLD, *for the following Letter, and the samples of* LIME-JUICE *by which it was accompanied.*

SIR; Falmouth, July 12, 1825.

FROM some conversation I had with one or two of the members of the Transport Board, I find they are by no means satisfied with their knowledge of the effect produced on the antiscorbutic qualities of lime-juice, by the 25 per cent of rum, now added for its preservation. This induces me to hope, that the mode I have adopted to cure it for sea voyages may be of more consequence than I at first suspected. Last Christmas I caused some to be prepared in Jamaica, and one dozen has been sent home, samples of which will accompany this letter. I have simplified the process, and I trust where the directions are carefully followed, the juice will be permanently preserved in an unaltered state. The bottle which accompanies this, is one of a dozen, prepared by a process far less troublesome, and equally efficacious, with that of Mr. Appert, for the application of which I had the honour of the Society's thanks last year; and by the alteration proposed, a great deal of the loss hitherto occasioned by the bursting of bottles in the boiler will be prevented. Should the Society be of opinion that I have made an improvement in the process, they will deal with it according to its merits.

The expressed juice being well strained, to separate every particle of pulp and rind, is to be boiled in an earthen vessel smartly for half an hour; a part of the water is driven off, and the vegetable albumen will separate, and subside on cooling; decant the juice clean, and re-boil it for a few minutes; fill it into bottles previously dried and heated, so as to leave just room enough for the cork; cork tight, cement over the cork, and lay the bottles away on their sides. By this process the whole dozen were prepared, and if not opened till Christmas, will have been twelve months under cork. I shall direct another bottle to be sent, for the purpose of being deposited in the model room, to try the effect of time upon: have the goodness to cause its date to be noted. In fine, this process, instead of boiling the bottles with their corks tied in, and breaking many, perhaps twenty per cent, by the heat, is simply to put the boiling fluid into the bottle, instead of the bottle into the boiling fluid. It appears to be equally efficacious in preserving the juice without the alcohol, and leaves it in possession of all its flavour.

I am, Sir,
&c. &c. &c.
WM. BAGNOLD.

*A. Aikin, Esq.*
*Secretary, &c. &c.*

The sample was bottled in Jamaica, at Christmas, 1824, and at the time of being examined, had been two years in bottle. Its acidity did not seem to be impaired, but the flavour had a slight smack of empyreuma. Notwithstanding this, it would probably be more grateful to invalids on board ship, and certainly would be more efficacious, than the juice preserved by means of rum.